

Christmas must-watches!!!!

- 1. Elf
- 2. Miracle on 34th street
[I recommend coloured one]
- 3. Home alone, 1,2 and 3
- 4. The harry potter series
- 5. Frosty the snowman
- 6. Santa Clause is coming to town
- 7. Rudolf the red nose reindeer
- 8. A christmas carol
- 9. 8th below
- 10. Arthur christmas



Things to do



- 1. have a Christmas movie marathon with the list of movies on previous page
- 2. Go to Dundrum on Ice
- 3. Go to see a Christmas movie in a cinema
- 4. find a ski centre and go skiing
- 5. have a game night
- 6. Christmas baking!!!!
- 7. play with your new things
- 8. Make a dance routine to a Christmas song
- 9. sing carols.... GLOORIA..... Away in a manger
- 10. do some fun and weird challenge e.g maniquin challenge
- 11. Go for a walk with family and friends

Recipe advice from Amy in 6th Class

- It's the **best** time of year again!

CHRISTMAS!!!!!!!!!!!!!! One of my favourite parts of Christmas is food. I'm a **sweet** over savory kind of person, so I

looooooove cookies, pie, cake, cheesecake and mince pies. And to wash it all down, I love a nice steaming mug of hot chocolate, YUM! I want to pass my love Christmas delicacies to you, so here are a few amazing recipes for you



Odlum's Christmas Cookies



- You will need :
- 600g of Odlums cream plain flour
- 300g of butter [room temperature]
- 300g of shamrock golden caster sugar
- 2 medium eggs [beaten]
- 1 teaspoon goodalls vanilla essence
- Instant royal icing
- Coloured writing icing
- Silver Christmas balls
- Christmas cutters

How to --

- Step 1
 - Preheat oven to 180 °C /350 F/Gas mark 4.
 - Lightly grease a large flat baking tray
- Step 2

- Beat the butter & sugar together until light & creamy
- Add the eggs & vanilla essence & mix well
- Step 3
 - Gradually add flour & mix until dough is formed
 - Then divide into 2 balls, wrap & chill for 1 hour
- Step 4
 - Roll the dough out on a lightly floured board to a thickness of 3-4mm
 - Cut with the cutters of your choice
 - Dip the cutters in flour before use
- Step 5
 - arrange the cookies prepared tins/trays & bake in a central oven position for 12 mins, or until firm & golden brown
 - Leave to cool in the tray.....& then transfer to a wire tray to cool
- Step 6
 - Decorate how you like



Odlum's Almond Shortbread

You need:

- 75g/3oz Odlums cream plain flour
- 25g/1oz Odlum's cornflour
- 50g/2oz Shamrock Ground Almonds
- 125g/4oz Butter, softened
- 50g/2oz Shamrock Golden Caster Sugar



How to:

- Step 1
 - Preheat oven to 160⁰ C/325⁰ F/Gas Mark 3. Beat butter & sugar together until smooth. A wooden spoon/electric mixer can be used.
- Step 2.
 - Add the flour cornflower & ground almonds. Mix gently until dough is formed
- Step 3
 - Sue your finger tips to form the dough into a ball, & lightly knead, if you 'need' to (ha!)
- Step 4
 - Press dough into a greased 8"/20cm round. A sandwich tin may be used
- Step 5
 - Prick around top of dough with fork
 - Bake for 15/20 mins or until very pale in colour
- Step 6

- Allow to set in tin for for 5 mins., then transfer to wire rack to cool. Then cut / slice into shapes
- Step 7
- As soon as shortbread is cold, store in an airtight tin

Odlum's Easy Peasy Mince Pies

You need :

- 350g/12 oz Odlums cream plain flour
- 225g/8oz butter [room temperature]
- 125g/4oz shamrock golden caster sugar
- 1 jar of mince meat
- 1 small egg [beaten] for brushing
- Icing sugar



How to:

- Step 1
 - Preheat oven to 200°C/400F/Gas mark 6 . Lightly grease 2 bun trays.
- Step 2

- Place flour into a large mixing bowl. Rub in the butter, then mix in the sugar bring the mixture together to form a ball. Don't add any liquid, just keep bringing the dough together and it will form a ball
- Step 3
 - Press small walnut sized pieces of pastry into each section of 2 pastry tins. Put a teaspoon of the mincemeat into the centre
- Step 4
 - Take slightly smaller pieces of pastry than before & pat them out between your hands to make round shaped lids, big enough to cover the pies. Top pies with lids
- Step 5
 - To top the pies, simply press to seal lids – don't add milk, egg or water, they don't need it, they'll stick on their own. If you like you can brush with the beaten egg. Alternatively cut star shapes to use as lids
- Step 6
 - bake for 20 mins until golden. Leave to cool in tin for 5 mins, then move to a wire tray
- Step 7
 - To serve, dust with icing sugar



So, those are 3 of my Christmas
recipes

Please try them (unless you're
allergic!) & I hope you enjoy.

Merry Christmas!



Hope you enjoy,

Amy